

SOY DE CAÑA





## History.

Linked to the panela industry since 1945 in the sowing of sugar cane and production of panela in the department of Santander. Since 1995, we started a research and development project, managing to create CANE HONEY.

The honeys are produced in the milling of the sugar cane mill complying with all the quality protocols. In the boiling process, it is transformed into CANE HONEY, so that it preserves the benefits and nutrients of sugar cane to be a natural sweetener.

SOY DE CAÑA®

*Miel de Caña*

DELICIOSO SIROPE ENDULZANTE



Usos:



Bebidas Jugos Postres Preparaciones

Cont. Neto:

**520g**  
**35 Porciones**

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Cane Honey

Delicious sweetening syrup

Uses: Drinks - juices - desserts - preparations.

Net content: 520g

35 Servings



## PRESENTATIONS

PET container flip top lid 350g

PET container flip top lid 520g

Square can 5.3 kilos

Square drum 30 kilos

55 gallon tank 300 kilos

IBC isotanks 1500 kilos

# Preparations and elaborations

- Bakery industry:
- Wholemeal breads.
- Dark breads.
- Biscuits and biscuits
- Granolas.
- Bakery: as moisturizer
- Health foods.
- Other.
  
- Catering, restaurants and related industries.
- Pancakes and waffles
- Sweeten coffee
- Sweeten juices
- Dressings, vinaigrettes and sauces
- To make various desserts.
- Desserts: Pineapple with cinnamon and cloves for pizza and Hawaiian burgers.
- Wings with honey cane
- Lemonade with sugar cane honey and lime
- Honey cane slushies
- Cocktails.
- Popcorn.
- Meats with cane honey
- Aubergines with cane honey
- Others.



**SOY DE CAÑA CANE HONEY is used in different food preparations that wish to provide notes of sweet and 100% natural FLAVOURS.**





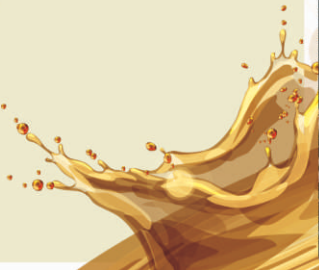


**MAURICIO  
GARCIA BUENAHORA**

Manager

Trapiche San Cristobal.

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